



FOOD SCOOP

“A Michigan Food & Nutrition Program Edition”

January, 2003

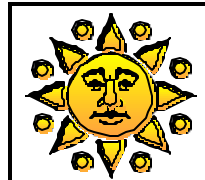
Issue No. 5

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Available on-line at:

http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569---,00.html

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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022



Regulatory Issues

RFP Prototype for Food Service Management Companies

Under their agreements with a State agency (SA), school food authorities (SFAs) are responsible for operating the school nutrition programs in schools under their jurisdiction. These programs include the National School Lunch Program (NSLP), the School Breakfast Program (SBP) and the Special Milk Program (SMP). To assist in carrying out this responsibility, a SFA may contract with a food service management company (FSMC) to manage the food service operation involving these programs in one or more of its schools.

SFAs must comply with existing Federal, State, and local procurement requirements when obtaining the services of a FSMC.

In order to make an informed decision about whether contracting with a FSMC will provide the SFA with the best food service operation available, a number of issues should be considered by the SFA before making such a decision. These issues include financial, administrative and operational activities that will be affected by contracting with a FSMC. The SFA should allow itself a sufficient amount of time to identify and analyze these issues and to prepare for conversion from operating the food service to using a FSMC. This process should start one full year before the FSMC begins operating the food service program for the SFA.

An RFP (Request for Proposal) prototype has

been posted on the MDE website for those schools considering the use of a FSMC to manage their food service operation. If you have questions regarding the use of this prototype, please contact Cheryl Schubel at 517-241-2597.

On-Site Reviews

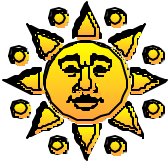
The National School Lunch Program regulations require that the School Food Authority (SFA) with more than one building conduct an on-site review in each building *annually* before February 1st. A minimum of one on-site review per building is required, however, the district or SFA may conduct more reviews if needed. Please remember that Food Service Management Company (FSMC) personnel *may not* complete the annual on-site reviews. Only authorized employees of the SFA may perform this function. Critical areas and general areas of the National School Lunch Program must be reviewed at each building.

SFA's participating in the Afterschool Snack Program must also complete an on-site review in the second half of the school year for each building where afterschool snacks are being served.

Documentation of completed on-site reviews are kept on file in the district and reviewed by a Field Representative during the NSLP Coordinated Review Effort (CRE).

Please refer to *Administrative Policy #5 (SY 2002-2003) – On-Site Reviews, National School Lunch Program and Afterschool Snack Program* for additional information and on-site review forms. This administrative policy can be found on the website at:

http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569-19613--,00.html



Food For Thought

The Food Buying Guide

In late March 2002 all School Food Authorities were sent a copy of the revised Food Buying Guide (FBG) for Child Nutrition Programs and an order form for additional copies. Please make sure everyone who needs a FBG has received one. It is still available for FREE, while supplies last. Use the order form attached to this issue of the Food Scoop.

Emergency Readiness: A Plan for School Foodservice Operations

The National Food Service Management Institute will present *Emergency Readiness: A Plan for School Foodservice Operations* on January 15, 2003 from 3:00- 5:00 p.m. EST. It is a live and interactive teleconference. An emergency readiness plan can ensure the health and safety of customers and employees when a disruption occurs in the foodservice operation. This teleconference encourages foodservice professionals to develop an action plan before a disaster strikes. Please check the NFSMI website for the teleconference coordinates www.nfsmi.org

USDA Food Safety Technology Announcement

The following announcement from USDA was recently shared with the State of Michigan. USDA would like input from schools on your thoughts and feelings regarding various approved

food safety technologies (anti-microbial chemical rinses, irradiation, and Ultra Violet light) for commodity purchase programs. Please read the following News Release and send your comments to the email address at the end of the release. Now is the time to make your voices and opinions known to USDA!

The U.S. Department of Agriculture announced that it is seeking input regarding a requirement in the 2002 Farm Bill pertaining to the use of approved food safety technologies for commodity purchase programs.

Specifically, the new Farm Bill states that USDA “*shall not prohibit the use of any technology to improve food safety that has been approved by the Secretary of Agriculture or has been approved or is otherwise allowed by the Secretary of Health and Human Services*” for use in various commodity purchase programs.

When coupled with approved intervention and food safety systems, new food safety technologies can provide additional food safety protections, as well as additional choices for consumers when purchasing products. Food safety technologies include intervention measures such as anti-microbial chemical rinses, irradiation and Ultra Violet light. For example, the use of irradiation for raw meat and poultry products was approved in 1999 after the Food and Drug Administration (FDA) determined that it was a safe measure in helping reduce food borne pathogens. Food irradiation is recognized by the World Health Organization as one of the most effective food decontamination methods available for meat and poultry products.

USDA has compiled facts and information about various food safety technologies on a new website located at www.usda.gov/fst



Commodity Chat

Commodity Update

Good news - bad news!! The commodity apple slices 6/#10 cans have been canceled by USDA for the current school year. Apparently, there were no vendor bids. However, USDA is offering states two other fruit products - fruit mix 6/#10 cans and sliced peaches 6/#10 cans. These will arrive in state contracted warehouses in March 2003. On a positive note, Michigan was one of a few states who did not have their commodity applesauce 6/#10 cans canceled!

The corn crop suffered due to the past year drought. Therefore, USDA canceled our commodity vacuum pack corn 6/#10 cans. However, USDA is offering another survey for liquid corn 6/#10 cans. Although USDA isn't promising a buy, we hope to have these in the warehouses by March 2003.

Again, a poor crop of cherries and a high demand from other states has left Michigan with a limited inventory of bonus cherries for the Pleva Sausage Patty and Pleva Precooked Hamburger Patty. We have enough of these processed products to last through the month of January 2003 and maybe into the month of February 2003.

The warehouses will offer a new product by Michael Foods, our commodity egg processor. Many of you had the opportunity to sample the French Toast Sticks at Fall Conference during the "Taste It...Grade It" session. This product will be available starting January 2003. In addition, the scrambled eggs will sport a new pack size starting February 2003. The bulk 23 pound pack will be

discontinued and replaced with a 4 - 5 pound pack.

ROTINI MACARONI ALERT!!

MDE has had several complaints about the USDA commodity rotini macaroni, commodity code number 454, for Northern Food Service. Apparently, food service directors are experiencing a product that is mushy, pasty and does not hold together after cooking. MDE made a decision to put the product on HOLD at Northern Warehouse until further investigation by USDA.

After discussing the problem with one food service director, I asked her to fax me the cooking directions found on the top of the case. She admitted that her cooks do not follow these directions, but rather, prepare this product the way "they always cook it". After directing her cooks to prepare the rotini macaroni according to package directions, she informed me that the product was much better. So, please be sure to read and follow cooking directions for each USDA commodity product. Because USDA uses a competitive procurement method when issuing bids, you may receive the same USDA commodity product from a variety of vendors.

USDA is continuing to research this rotini macaroni complaint with the vendor. MDE has taken the HOLD off of this product for Northern Food Service starting January 2003. It appears that **both** Northern Food Service and TLC will have this same product available after the first of the year. For this reason, please be sure you are reading and following the cooking instructions on all rotini macaroni products from USDA in the new year.

<div>January 2003</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>		<div>Michigan State Board of Education</div> <div>Kathleen N. Straus, President</div> <div>Sharon L. Gire, Vice President</div> <div>Michael David Warren Jr., Secretary</div> <div>Eileen L. Weiser, Treasurer</div> <div>Marianne Yared McGuire, NASBE Delegate</div> <div>John C. Austin</div> <div>Herbert S. Moyer</div> <div>Sharon Wise</div> <div>Thomas D. Watkins, Superintendent</div> <div>Governor John Engler, Ex-Officio</div>
January, 2003		
10	December Monthly Claim Due	
29	November Monthly Claim Deadline	
February, 2003		
10	January Monthly Claim Due	
March, 2003		
1	December Monthly Claim Deadline	
3-7	National School Breakfast Week 2003 http://www.asfsa.org/meetingsandevents/nsbw/	

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 2002-2003

**NOTE: All registrations must be in the MDE office before the deadline dates --
registrations received after the deadline dates will be returned!**

SCHOOL FOOD SERVICE BASICS - 100

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates/Times	Instructor
Parkside Middle School Library 2400 - 4 th Street Jackson, MI 49203 <u>Deadline: January 1, 2003</u>	January 15, 22 and 29, 2003 3:00 - 6:30 p.m.	Cheryl Schubel
Brighton High School 7878 Brighton Road Brighton, MI 48116 <u>Deadline: February 24, 2003</u>	March 10 and 11, 2003 7:30 a.m. - 3:00 p.m. (10th) 2:30 - 5:30 p.m. (11th)	Linda Stull

SANITATION AND FOOD SAFETY - 130

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates/Times	Instructor
Lapeer Community Schools White Building 1025 W. Nepessing Street Lapeer, MI 48446 <u>Deadline: January 7, 2003</u>	January 21, 23 and 28, 2003 3:00 - 6:30 p.m.	Jean Kish
Kalamazoo School District High School Library 2432 N. Drake Road Kalamazoo, MI 49006 <u>Deadline: January 16, 2003</u>	January 30, February 6, 13 and 20, 2003 3:00 - 5:30 p.m. <i>NOTE: In case of snow day, will also meet on February 27, 2003.</i>	June Bailey
East Detroit Public Schools Adm. Building - Board Room 15115 Deerfield Avenue Eastpointe, MI 48021 <u>Deadline: January 28, 2003</u>	February 11, 18 and 25, 2003 2:30 - 6:00 p.m.	Mary Claya
Dearborn Public Schools - <i>Building Location TBD</i> - <u>Deadline: February 17, 2003</u>	March 3, 4, 5 and 11, 2003 2:00 - 5:00 p.m.	Chuck Wolford

SUCCESSFUL COMMUNICATIONS - 140

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates/Times	Instructor
Lapeer Community Schools White Building 1025 W. Nepessing Street Lapeer, MI 48446 <u>Deadline: March 4, 2003</u>	March 18, 20 and 25, 2003 3:00 - 6:30 p.m.	- TBD -

MICHIGAN HEALTHY E.D.G.E. 2001 - 280

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates/Times	Instructor
Hamady Middle/High School Kitchen Lounge G3223 W. Carpenter Road Flint, MI 48504 <u>Deadline: January 2, 2002</u>	January 16, 21 and 28, 2003 3:00 - 6:30 p.m.	Sharon Martin
Mason-Lake ISD New Training Room 2130 West US-10 Ludington, MI 49431 <u>Deadline: January 8, 2002</u>	January 22 and 23, 2003 3:00 - 8:00 p.m. <i>NOTE: Dinner is provided.</i>	Katie Petersen
Lapeer Community Schools White Building 1025 W. Nepessing Street Lapeer, MI 48446 <u>Deadline: February 4, 2003</u>	February 18, 25 and 27, 2003 3:00 - 6:30 p.m.	Jean Kish

MENU PLANNING - 480

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates/Times	Instructor
Mason-Lake ISD Front Office Boardroom 2130 West US-10 Ludington, MI 49431 <u>Deadline: February 19, 2003</u>	March 5 and 6, 2003 3:00 - 8:00 p.m. <i>NOTE: Dinner is provided.</i>	Katie Petersen

Statewide Training Program Individual Registration Form

Use one form and one check per class.

CLASS NAME:	
CLASS LOCATION:	
CLASS DATE(S):	

Last Name			
First Name			
Social Security #			
School District			District #
Home Address City, Zip			
Telephone #	Home: () Work: () <i>NOTE: Please enter home telephone number -- it is virtually impossible to contact individuals of any cancellations through the school district when classes are held, when school is not in session (i.e., summer, inclement weather).</i>		
MSFSA Membership #	Check the type of menu planning method you use: <div style="display: flex; justify-content: space-between;"> " Food Based - Traditional " Nutrient Standard </div> <div style="display: flex; justify-content: space-between;"> " Food Based - Enhanced " Assisted NSMP </div>		\$

Make checks payable to MSFSA and mail to: **Michigan Department of Education**
Statewide Training Program - School Meals Program
P.O. Box 30008 - Lansing, MI 48909

To complete your registration, we must receive a check or purchase order number by the deadline.
 You may fax this information to (517) 373-4022.

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School <input type="checkbox"/> Personal	Amount	\$
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[Copy as necessary]

Statewide Training Program Multi-Registration Form

Use one form and one check per class.

Class Name: _____ _____ Class Location: _____ Class Date(s): _____				SCHOOL DISTRICT: PHONE:		DISTRICT #:
Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student
1						
2						
3						
4						
5						
Check the type of menu planning method you use: <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div> <input type="checkbox"/> Food Based - Traditional <input type="checkbox"/> Food Based - Enhanced </div> <div> <input type="checkbox"/> Nutrient Standard <input type="checkbox"/> Assisted NSMP </div> </div>						
Total the right-hand column and attach a separate check for this amount only. L L L L L L L L						\$
Make checks payable to <u>MSFSA</u> .						

*Make checks payable to MSFSA and mail to: Michigan Department of Education
 Statewide Training Program - School Meals Program
 P.O. Box 30008 - Lansing, MI 48909*

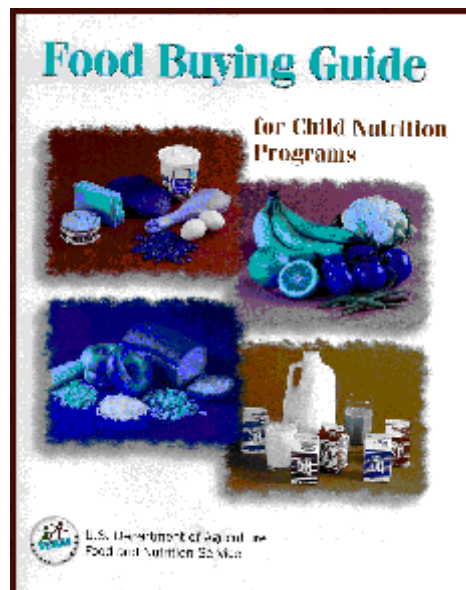
*To complete your registration, we must receive a check or purchase order number by the deadline.
 You may fax this information to (517) 373-4022.*

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School	<input type="checkbox"/> Personal	Amount	\$
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[Copy as necessary]

Order Now!



_____ **Food Buying Guide Manuals (USDA PA 1331)**
Quantity (note: 330 pages per manual)

Name (Print or Type)

Organization

Street Address (We do not ship to PO Boxes)

City

State

Zip Code

(_____) _____
Phone

Send or FAX your order to:

NTIS
5285 Port Royal Road
Springfield, VA 22161
Phone: (703) 305-1624
Fax: (703) 605-6852

